



Tom Barrett  
Mayor

Bevan K. Baker, FACHE  
Commissioner of Health

Raquel M. Filmanowicz  
Health Operations Administrator

**Health Department**

Family and Community Health Services

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web site: [www.milwaukee.gov/health](http://www.milwaukee.gov/health)



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## **Routine Food**



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MICHAEL A. BATZLER

**8/12/2008**



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BATZLER'S TRACKSIDE INN  
8762 N GRANVILLE RD  
MILWAUKEE, WI

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

**Fee Amount: \$78.00**

Code Number	Description of Violation	Correct By
3-302.11	<p>Raw bacon is being stored on top of shredded cheese and next to sliced tomatoes inside the prep cooler. All raw animal products must be stored away from and below any ready to eat food. Place all raw animal products on the bottom shelf of the cooler and away from all ready to eat food products.</p> <p>A bucket of potatoes are being soaked in the ware wash sinks. A box of potatoes is also being stored on the "dirty" side drain board of the warewash sink. Potatoes or any other food products may not be stored in or on the warewash sink or drain boards. Remove the potatoes from the ware wash sink and discontinue using the sinks for storage. Provide a preparation table for storing the bucket of potatoes and provide a shelf or table for storing the boxed potatoes. (If a large amount of food is required to be washed, a food preparation sink will be required to be installed. Otherwise, a few tomatoes, lettuce, and potatoes may be washed in the sanitizer bin using a colander)</p> <p>The drink ice located on the South side of the bar is being used to cool a can of beverage. There is also a bottle of mustard in the drink ice. Food cans and containers may not be stored in drink ice. Remove the can and food container and discard all the ice in the ice bin. Instruct all employees that drink ice may not be used to cool containers or cans of beverages or food.</p> <p>There is lettuce and other produce being stored in the beer cooler in the basement. This cooler may not be used to store food or produce products. Remove the food immediately and provide approved commercial coolers for the food products.</p>	8/12/2008



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3-304.14	Wet wiping cloths are being stored on the counter and in holders in the bar area. Wet wiping cloths must be stored in sanitizing solution between use. Provide sanitizer buckets for the wiping cloths.	8/12/2008
3-501.16	The prep cooler in the kitchen is cold holding hazardous foods (raw bacon) at a temperature between 48F degrees and 50F degrees. All potentially hazardous foods in the cooler must be held cold at a temperature of 41F degrees or below. Adjust the temperature so that potentially hazardous foods in the prep cooler are held at 41F degrees or below at all times. (Repeat)	8/12/2008
4-501.116	No sanitizer is present in the sanitizer bucket set up at the bar. Provide test strips and ensure that the concentration of sanitizer in sanitizer buckets is always at the correct concentration. If using bleach, the concentration must be between 50ppm and 100ppm. When using quaternary ammonium, the concentration must be approximately 200ppm.	8/12/2008
4-602.11	<p>A substance which appears to be mold is present inside the soda cup on the South side of the bar. The soda cup must be cleaned as often as necessary to prevent the buildup of mold or other substance. Clean and maintain clean the soda cup.</p> <p>There is an accumulation of old food debris on the slicer. The slicer must be cleaned and sanitized prior to being stored away, at least once every four hours, or between different food products. Do not allow food to dry on the slicer. Clean and maintain clean the slicer when not in use.</p> <p>Dirty knives are being stored on the magnetic knife strip. All knives must be clean and sanitized before being placed on the magnetic strip. Remove all dirty knives and have them cleaned and sanitized before storing them on the strip. Instruct all employees on the proper storage of the knives. (Repeat)</p>	8/12/2008
6-301.12	No single use hand towels are available at the bar hand wash sink for hand drying. Single use hand towels must be available at the bar handwash sink for hand drying at all times. Supply single use hand towels at the bar sink; monitor and refill immediately when empty. (Napkins may not be used as a means for hand drying) (Repeat)	8/12/2008
6-501.111	There are dead fruit flies floating on one of the bottles of alcohol. There are also a few fruit flies in the bar area. Discard the bottle of alcohol and clean up any spills that are on countertops or floors. Provide bottle dispensers with screens or other effective means that will prevent fruit flies from entering the bottle. Provide effective pest control methods to eliminate the fruit flies.	8/12/2008



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6-501.12

There is an accumulation of grease and old food debris on the floor underneath the fryers and cooking equipment underneath the hood in the kitchen. There is also an accumulation of dust and old food debris underneath the preparation cooler in the kitchen. Clean and maintain clean the specified floor areas in the kitchen.

8/12/2008

**Notes:**

Any new coolers or freezers must be NSF or sanitation listed. When old coolers or freezers fail or are replaced, replace them with NSF or sanitation listed equipment. Additionally, at change of operator, all "home-style" equipment will be required to be replaced with NSF or sanitation listed equipment.

Provide hand wash signage in the restrooms.

On 8/12/2008, I served these orders upon MICHAEL A. BATZLER by leaving this report with

Inspector Signature (Inspector ID:66)

Operator Signature